Sunbeam

Dog House

Hot Dog Steamer

Instructions & Recipes

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plug, or steamer in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. This electrical appliance is not a toy.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Plug cord into the wall outlet. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

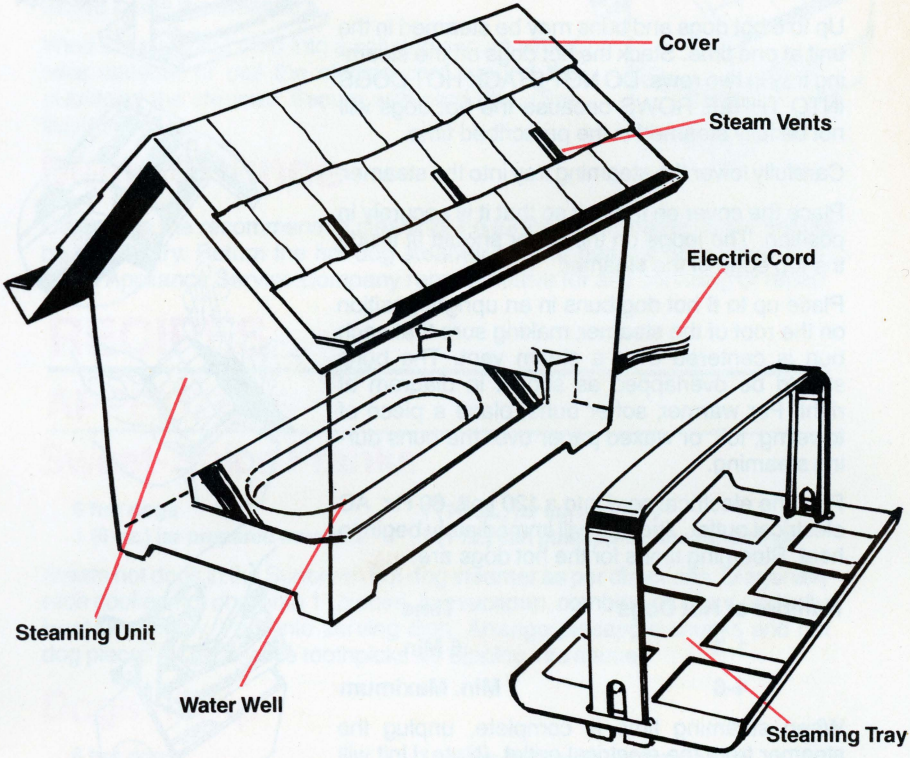
SAVE THESE INSTRUCTIONS

Introduction

For lunches, snacks, or entertaining, The Sunbeam Dog House hot dog steamer is a fun and easy way to prepare one of America's favorite foods! Try the kitchen tested recipes for Coney Island Dogs, Taco Caliente Dogs, Camp Dogs, and Reuben Dogs. These variations, plus your own creations, will delight the hot dog eaters in your family!

The Dog House hot dog steamer is intended for household use only. It is not a toy and should not be used by children without the direct and watchful supervision of an adult. Use water ONLY to steam hot dogs.

Features of the Hot Dog Steamer



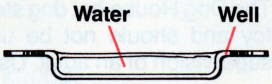
Electric Cord

A short power-supply cord is provided to reduce the hazards resulting from tripping over a longer cord. Longer cord sets or extension cords may be used if the marked electrical rating of the cord is 16 or 18 gauge. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children, or tripped over accidentally.

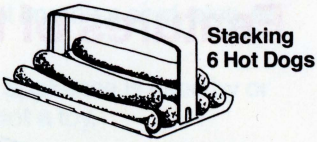
Using the Hot Dog Steamer

Before using the hot dog steamer for the first time, wash the cover and the steaming tray in warm, soapy water. Rinse thoroughly and dry. Wipe the inside of the steamer with a damp cloth. DO NOT IMMERSE THE STEAMER IN WATER.

Place the hot dog steamer on a level surface. Add 1/3 cup water to the well of the steamer or fill to the top of the well, as shown in the illustration.

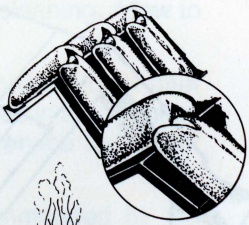


Place fully precooked hot dogs on the rack of the steaming tray. BE SURE TO USE ONLY FULLY PRECOOKED HOT DOGS AND MEAT PRODUCTS.



Frozen hot dogs and buns should be completely thawed before steaming in the unit.

Up to 6 hot dogs and buns may be steamed in the unit at one time. Stack the hot dogs on the steaming tray in two rows. DO NOT STACK HOT DOGS INTO THREE ROWS because the hot dogs will not be fully steamed in the prescribed time.



Carefully lower the steaming tray into the steamer.

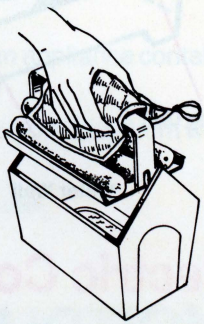
Place the cover on the unit so that it is securely in position. The ledge on the cover should fit inside the top edge of the steamer.

Place up to 6 hot dog buns in an upright position on the roof of the steamer, making sure that each bun is centered over a steam vent. The buns should be overlapped as shown in diagram at right. For warmer, softer buns, place a piece of toweling, foil, or waxed paper over the buns during steaming.

Plug the electrical cord into a 120 volt, 60 Hz, AC electrical outlet. The unit will immediately begin to heat. Steaming times for the hot dogs are:

Number of Hot Dogs	Time
1-3	6 Min.
4-6	7 Min. Maximum

When steaming time is complete, unplug the steamer from the electrical outlet. (Note: Unit will continue to heat up, if not unplugged.) Remove steamed buns from cover of unit.



Carefully tilt cover so that steam is allowed to escape *away from you.* (See illustration.) Remove the cover. Using a hot pad, lift out the steaming rack. With a fork, place each hot dog into a steamed bun.

If more hot dogs are to be steamed, empty the remaining liquid and refill with 1/3 cup of cool water. Then, repeat the steaming procedure.

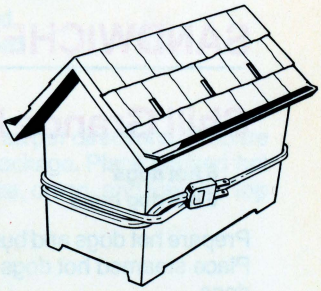
Cleaning the Hot Dog Steamer

Unplug the steamer from the electrical outlet, and allow it to cool.

Wash the cover and steaming tray in warm, soapy, water. Rinse thoroughly and dry. DO NOT WASH IN DISHWASHER.

DO NOT IMMERSE THE STEAMER IN WATER.
Place a small amount of warm, soapy water in the steamer. Use a sponge or dishcloth to wipe the inside of the unit. A plastic scrubber may be used to remove any food residue. Add clear water to the steamer and rinse. Dry thoroughly. Wipe the outside of steamer with a damp cloth to polish.

Storage



Store the steamer in a dry location such as a cupboard or closet shelf. The steaming tray may be stored inside the steamer.

Wind the electrical cord into a coil and secure with a twist fastener or coil the electric cord around the outside of the steamer. Secure with cord grip. (See illustration.)

Maintenance

Other than the recommended cleaning, no further user-maintenance should be necessary. Return the hot dog steamer to your nearest authorized Sunbeam Appliance Service Company representative for any servicing or repair.

RECIPES

APPETIZERS

Sweet-Spice Franks

6 hot dogs
1 (6 oz.) jar prepared mustard
1 (10 oz.) jar currant jelly
1 (1 lb.) can pineapple chunks, drained

Steam hot dogs in the Sunbeam hot dog steamer as per directions. Diagonally slice cooked hot dogs into 1″ pieces. In saucepan, combine mustard and jelly. Heat thoroughly. Pour into serving dish. Arrange pineapple chunks and hot dog pieces on decorative toothpicks for dipping into sauce.

Dogs n' Dip

6 hot dogs
1 recipe Barbecue or Cheese Dip

Prepare hot dogs in the Sunbeam hot dog steamer as per directions. Diagonally slice cooked hot dogs into 1″ pieces. Skewer hot dog pieces on a toothpick and dip into sauces below:

Barbecue Dip

Thoroughly heat 1 cup bottled barbecue sauce or your favorite homemade recipe. Pour heated barbecue sauce into serving dish. Serve with sliced hot dogs.

Cheese Dip

2 tbsp. margarine
2 tbsp. flour
¼ teasp. salt
Dash of pepper (White)
1 cup of milk
¾ cup grated processed American Cheese

Melt margarine in saucepan over low heat or in top of double boiler over hot water. Stir in flour and seasonings. Gradually add milk, stirring constantly. Add cheese gradually, stirring constantly until cheese melts. Pour heated cheese sauce into serving dish. Skewer hot dog pieces on toothpicks for dipping.

SANDWICHES

Chili Grande Dog

6 hot dogs
6 hot dog buns
1 (15 oz.) can chili with beans, or your favorite homemade recipe

Prepare hot dogs and buns in the Sunbeam hot dog steamer as per directions. Place steamed hot dogs inside buns. Spoon heated chili with beans over hot dogs.

Coney Island Dog

6 hot dogs
6 hot dog buns
1 recipe Coney Island Sauce
prepared mustard
chopped onion

Prepare hot dogs and buns in the Sunbeam hot dog steamer. Place steamed hot dog inside bun. Spoon heated Coney Island Sauce over hot dog. Top with prepared mustard and chopped onion.

Coney Island Sauce

½ lb. ground beef
¼ cup chopped onion
¼ cup water
1 clove garlic, minced
1 (8 oz.) can tomato sauce
½ teasp. chili powder
½ teasp. monosodium glutamate
½ teasp. salt

Brown ground beef, onion, and garlic, in frypan. Add remaining ingredients. Simmer mixture until thoroughly heated.

The Alp

6 hot dogs
6 hot dog buns
1 medium onion, chopped
1 medium tomato, chopped
1 medium green pepper, chopped
Swiss cheese, sliced in strips
pickle relish

Prepare hot dogs and buns in the Sunbeam hot dog steamer as per directions. Place cooked hot dogs inside bun. Top with onion, tomato, Swiss cheese, green pepper and pickle relish.

Cheddar Cheese Dog

6 hot dogs
6 hot dog buns
Cheddar cheese spread

Prepare hot dogs and buns in the Sunbeam hot dog steamer as per directions. Spread Cheddar cheese spread on inside of bun. Place cooked hot dog inside bun with cheese. Garnish with chopped onion, pickle relish, tomato ketchup, and mustard, if desired.

Taco Caliente Dog

6 hot dogs
6 taco shells or tortillas
Cheddar cheese, grated
lettuce, shredded
onion, chopped
tomato, chopped
taco sauce

Prepare hot dogs in the Sunbeam hot dog steamer as per directions. Prepare taco shells or tortillas according to directions on package. Place cooked hot dogs in each taco shell. Garnish with cheese, lettuce, onion, and tomato. Top with sauce.

Party Pizza Dog

6 hot dogs
6 hot dog buns
Mozzarella cheese, shredded
Parmesan cheese, grated
chopped onion
mushrooms, sliced and cooked (optional)
small can prepared pizza sauce

Prepare hot dogs and buns in the Sunbeam hot dog steamer as per directions. Place cooked hot dogs inside bun. Top with Mozzarella cheese, Parmesan cheese, onion, mushrooms, and heated pizza sauce.

Camp Dog

6 hot dogs
6 hot dog buns
bacon slices, cooked and crumbled, or prepared bacon substitutes
1 (1 lb.) can pork and beans
Cheddar cheese spread

Prepare hot dogs and buns in the Sunbeam hot dog steamer as per directions. Spead inside of buns with Cheddar cheese spread. Place hot dogs on buns and cheese. Spoon heated pork and beans over hot dog and sprinkle with crumbled bacon.

Reuben Dog

6 hot dogs
6 hot dog buns
1 (16 oz.) can sauerkraut
Swiss cheese, sliced
horseradish
prepared mustard

Prepare hot dogs and buns in the Sunbeam hot dog steamer as per directions. Drain liquid from sauerkraut and heat. Spread inside of hot dog buns with horseradish and mustard, if desired. Place cooked hot dogs inside buns. Top with heated sauerkraut, thin slices of Swiss cheese.

Sunbeam

built with integrity
backed by service

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